My dad was an avid sailor, and later in life a power-boat enthusiast. He loved to spend time cruising the coastal waters of Santa Barbara. Some of my best memories are of days spent at Santa Cruz Island with family and friends on his trawler Sea Isle.

Several years back, a good friend of the Parker family made a very generous gift of a 1972 Ericson sailboat to me. It didn’t take long for me to catch the sailing bug, and, before I knew it, I found myself sailing beer can races, also known as “Wet Wednesdays,” here in Santa Barbara.

This passion for racing and sailing was taken to a new level last year when I decided to purchase a 45-foot sloop that had been successfully campaigned on the east coast, winning many prestigious awards such as the Pineapple Cup and the Newport-to-Bermuda race. The boat went through a minor refit in November and December of last year, and was launched in January of this year. The sailboat was renamed Crockett’s Rocket and we have been having fun racing in regattas from San Diego to Santa Barbara.

For those of you spending time at the beach this summer here in California, if you see a bunch of crazy guys on an out-of-control sailboat named Crockett’s Rocket, you can do one of two things: either give us a wide birth, or flag us down and we will take you for a ride.

Have a great summer!

Eli Parker
Quality Placement

About five years ago I was working in the greater Philadelphia market with a local sales person. He knew I was a big golf fan and was very excited to inform me that he had secured an appointment for us to present the wines to one of the finest, old-school golf clubs in the area, if not the country! He mentioned the name of the club, but at the time it really didn’t resonate with me: Merion Golf Club.

That afternoon we parked in the side lot, and on our way into the clubhouse detoured onto the 18th fairway to locate the “Hogan plaque” situated right in the middle of the golf course to commemorate Ben Hogan’s famous shot that led him to win the US Open on this very course. The history of this place was starting to sink in quickly. We met with the F&B director of the club, a gentleman named Clive, and presented our portfolio. He loved the wines, placed a couple on his list, and asked if we would ever consider coming back to do an event for the members. I half joked “Sure, but does it come with a tee time?” Two years ago we did do an event for the members on a warm early summer evening set up on the 18th fairway. I was lucky enough to play the course that day, and was even given my own locker for the day – metal not wood – in the old upstairs locker room where the pros dress and shower during the events. It was great.

All golf fans know that recently the 2013 US Open was played at Merion Golf Club (Phil Mickelson finished runner-up for a record sixth time!). What you may not know, and what made us exceedingly proud at the winery, was the selection of Ashley’s Chardonnay as one of the featured wines in the clubhouse during the event! This is what we call a “quality placement”!

Cheers,

Tim Snider
Tim Snider, President

Rolling into Harvest

We are rolling into the 2013 Harvest Season with less than half of our average annual rainfall, and the majority of it came in early winter when the vines were all dormant. Since Santa Barbara County is considered coastal desert, we typically expect around twelve inches of rainfall a year. With only 6–7 inches of rainfall this year, we had to start irrigation earlier than usual with our own well water.

The good news is that dry years typically result in a high quality harvest with smaller than average yields. The crop does look very good this year and is slightly larger than I had thought it was going to be. The summer has been very mild, with most days not exceeding 85 degrees F. A cool summer will push the harvest out, and then we will get nervous about late-fall rains. It is a delicate balancing act that nature has to play, and we will cross our fingers and hope for the best!

While this is all happening outside, we are diligently racking, blending and bottling inside. We are assembling all of the 2012 Chardonnay blends, 2011 red Rhone wines, and working on the 2012 Santa Rita Hills Pinot Noir. It is a very busy time in the cellar trying to get the wines in the bottle, so we have barrels to use for the 2013 wines. The last few vintages have all been very good, but the 2012 vintage is looking to be exceptional. The wines are fresh, bright and powerful, with beautiful purity of fruit. I hope you will enjoy them!

Cheers,

Blair Fox
As many of our guests are becoming more familiar with the Fess Parker brand, we often notice that they may stay at the beachfront property, and then head up our way to wine country. We’ve decided to make the planning easy by creating a two night package: one night on the beach and one night in wine country. Hence, “From the Sand to the Vines.” The package includes one night at the Fess Parker Resort, featuring complimentary parking and a bottle of Fess Parker wine. Then head up north to the Fess Parker Wine Country Inn & Spa. Enjoy a luxurious one-night stay, a fully cooked to order breakfast for two at Petros Los Olivos, a private tour and tasting for two at the Fess Parker Winery, complimentary wine tasting for two at Epiphany Cellars, BiN 2860 International Wine Shop and E & T tasting room and two wine infused special treats in the guest room upon arrival.

For reservations call 800.446.2455
2860 Grand Avenue • Los Olivos, CA 93441

Pomp and Circumstance

Lots of Pomp and Circumstance for the Parker family this spring! Young Braeden Parker (Kris & Michellene’s eldest) wrapped up his pre-school career with honors and will matriculate to Santa Barbara’s esteemed Marymount for kindergarten. Jack Parker (Anacapa) and Henry Shull (Hillside School) both graduated from junior high school, albeit on opposite sides of the country, and plan on joining the ranks of the Bishop Diego Cardinals for high school. Finally, Greer Shull graduated from Bishop Diego on June 1st and will attend Santa Clara University in the fall. We are proud of all of you!
Buffalo Gap Food & Wine Summit

The 2013 Buffalo Gap Food & Wine Summit celebrated “Spain in Texas” over the weekend of April 19th. Ashley represented the winery at this family favorite event that was founded by Fess, Tom Perini of the famed Perini Ranch Steakhouse and Dr. Richard Becker of Becker wines. Acclaimed chef Stephan Pyles of Dallas, Texas, wowed attendees with his Paella Party on opening night. On Saturday morning, Master Sommelier Guy Stout led an extensive tasting of Spanish varietals from California, Texas and Spain followed by the festive “Tapas Crawl” later that evening. Buffalo Gap, Texas may not be the first place that comes to mind for a wine weekend, but if you are ever in that neck of the woods you should make a point of stopping by!

Mutual Admiration Society

In mid-May, Beth Olson, Director of Sales and Marketing at The Fess Parker in Santa Barbara, attended a meeting in Washington D.C. During a bit of free time she toured the Newseum on Pennsylvania Avenue. Having been a fan of the late Meet the Press Moderator, Tim Russert, she sought out the replica of his office at NBC. She was tickled to see that on his credenza there was an autographed bottle of Fess Parker wine, complete with coonskin topper and full sized coonskin cap beside it (circled in green in photo). Fess and Marcy had become acquainted with Tim’s wife Maureen Orth, while she was covering the Michael Jackson trial for Vanity Fair magazine. They enjoyed several Thursday night gatherings at the Inn. Not surprising that two great Americans would share such a mutual respect for one another!
2012 Rodney’s Vineyard – Viognier  
Santa Barbara County

Vineyard Source: 100% Rodney’s Vineyard from Fess Parker Estate in Santa Ynez Valley  
Composition: 100% Viognier  
Harvest Dates: 9/20/12 – 10/2/12  
Blocks: 85% ROD-G & 15% ROD-I  
Harvest Brix: 23.9 – 24.9  
Barrel Aging: 100% barrel fermented; aged 8 months in 1-year and older French oak barrels  
Alcohol: 14.2% alcohol by volume  

- **Color:** Light Straw  
- **Aromas:** Ripe Peach, Pink Grapefruit, Jasmine, Honeysuckle  
- **Flavors:** White Apricot, Honeydew Melon, Citrus, Vanilla  
- **T.A.:** 0.655g/100ml  
- **Production:** 488 cases

2012 Parker Family Reserve – White Wine  
Santa Barbara County

Vineyard Source: 100% Rodney’s Vineyard, Santa Ynez Valley  
Composition: 49% Viognier, 25% Marsanne, 19% Chardonnay, 7% Riesling  
Harvest Dates: 9/19/12 – 10/12/12  
Blocks: K, H, M, I, B1, A, L  
Harvest Brix: 20.4 – 26.8  
Barrel Aging: 7 Months in 17% new French oak, 10% 1-year-old French oak, 73% 2-year-old French and Hungarian Oak  
Cooperage: Sirugue, D’Aquitaine & Trust International  
Alcohol: 14.1% alcohol by volume  

- **Color:** Light Straw  
- **Aromas:** Honeysuckle, White Flowers, Peach, Marzipan  
- **Flavors:** Vanilla, Mango, Papaya, Mineral  
- **T.A.:** 0.699g/100ml  
- **Production:** 818 cases

2010 American Tradition Reserve Syrah  
Santa Barbara County

Vineyard Source: 100% Rodney’s Vineyard, Santa Ynez Valley  
Composition: 100% Syrah  
Harvest Dates: 10/5/10 – 11/15/10  
Blocks: 61% ROD-F, 39% ROD-J  
Harvest Brix: 22.7 – 25.0  
Barrel Aging: 100% barrel aged; 20 months in 38% 1-year-old French oak, 62% 2-year-old or older French and American oak barrels  
Cooperage: World Cooperage, Remond, Meyrieux, Seguin Moreau, Dargaud & Jaegle, Quintessence, Ermitage, François Frères, T. de Mercurey, Vernou  
Alcohol: 14.9% alcohol by volume  

- **Color:** Dark Garnet  
- **Aromas:** Boysenberry, Black Cherry, Sage, Earth  
- **Flavors:** Blackberry, Nutmeg, Vanilla, Clove  
- **T.A.:** 0.591g/100ml  
- **Production:** 448 cases

2011 Clone 115 Pinot Noir  
Santa Barbara County

Vineyard Source: 100% from Rancho Las Hermanas (formerly Ashley’s Vineyard) in the Sta Rita Hills  
Blocks: 100% ASH-1A  
Clone Selection: 115  
Tons/Acre: 1.8  
Composition: 100% Pinot Noir  
Barrel Aging: 16 months in 46% new French oak  
Cooperage: François Frères, Remond, Gillet, Mercurey, Ermitage  
Harvest Date: 9/29/11  
Harvest Brix: 24.8  
Alcohol: 14.1% alcohol by volume  

- **Color:** Forest Floor  
- **Aromas:** Boysenberry, Black Cherry, Sage, Earth  
- **Flavors:** Blackberry, Red Currant, Red Plum, Cranberry, Clove  
- **T.A.:** 0.601g/100ml  
- **Production:** 303 cases

Receipts for Wine Club shipments are not included in the package due to time constraints. See cost per shipment under each Club Offering at left. The amount will show on your next credit card statement. For further information please call your Wine Club Coordinator, Elaina, directly at her toll free number 888-877-3335.
Prices subject to change. All of the wines listed below are available through our website at www.fessparkerwines.com or for you traditionalists out there, through our tasting room at 800-841-1104. Shipping is available to the following states only: AK, AZ, CA, CO, CT, DC, FL, GA, HI, ID, IL, IA, KS, MD, ME, MI, MN, MO, NC, NE, NH, NV, NY, NM, ND, OH, OR, SC, TN, TX, VA, VT, WA, WI, WV and WY.

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Warning: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages during pregnancy can cause birth defects.